

# Nizza DOCG

## Cipressi

### VINTAGE: 2023

**PRODUCER'S VINTAGE NOTES:** "The mild autumn of 2022 set the stage for a rainless winter, marked by drought-like conditions and above-average temperatures that persisted from January through April. It wasn't until May that the region saw scattered rainfall. June brought seasonal norms, but July triggered a sharp rise in temperatures, peaking at 40°C and causing moderate water stress. Rainfall in mid-August helped restore the balance between pulp and skin, allowing proper ripening to resume. Temperatures remained high through the end of September. Despite the challenges, Barbera once again proved its remarkable adaptability. The vine cycle progressed in a steady rhythm, with all phenological phases showing a slight advance. The weather conditions favored a skin-to-juice ratio tilted toward the skins, resulting in concentrated fruit and an intense phenolic profile. We began harvest 15 days earlier than usual to preserve the "Chiarlo style" – a hallmark of balanced wines where alcohol is never overblown, and elegance and freshness (acidity) are always present. The 2022 vintage is distinguished by wines with deep color; a rich bouquet of ripe fruit, and refined sweet notes. On the palate, they are full-bodied, velvety, long-lingering, and lifted by a surprising freshness."  
*Stefano Chiarlo, winemaker*

**GRAPE VARIETY:** barbera

**FIRST VINTAGE PRODUCED:** 1996

**VINEYARD:** site at Castelnuovo Calcea - Mombercelli

**SURFACE AREA OF THE VINEYARD:** 15 ha

**YEAR PLANTED:** several vineyards have an average age of 20 years

**SOIL:** layers of 'Astian sands' on layers of Sant'Agata Fossili Marls. Clayey-calcareous marl of marine sedimentary origin, with good presence of silt and sand, rich in microelements, particularly magnesium

**VINEYARD EXPOSURE:** southeast to southwest

**VINEYARD ELEVATION:** 230-280 m asl

**METHOD OF CULTIVATION:** Guyot and low spurred cordon

**VINE PER HECTARE:** approximately 5,000

**YEALD:** very low yield; thinning of excess bunches at end of summer, leaving an average of 7/8 bunches per vine

**HARVEST:** manual harvest

**VINIFICATION:** in steel tanks. 10/12 days of maceration with the skins, with a soft "shower" system of wetting the cap. Malolactic fermentation in steel refinement: minimum of 18 months. Aged for 12 months in large oak casks before refinement in the bottle

**COLOUR:** bright ruby red

**NOSE:** surprising for its clarity and elegance with hints of violet, blackberries, raspberries, and spicy sweet notes

**TASE** full, well-structured, harmonious; an impressive wine with its fresh softness and final savory and round flavor

**ACCOMPANIES:** cured meats, pasta with meat sauce, risotto, fillet, guinea fowl, medium-aged goat cheeses

**SERVING TEMPERATURE:** 16-18° C

**BOTTLE SIZES:** 0,750 l. - 1,5 l.

**CLOSURE:** cork

